Bunch tomatoes (Lycopersicon lycopersicum L.) 'Bandita' cv. were hand-harvested at red ripe stage. The plants were grown on hanging carrying system with high wire support training in coco peat media in a plastic greenhouse located in Antalya (Turkey). Harvested fruits were divided to four groups for these treatments: (1) control-not treated; (2) tomato wax (Tomato wax is a wax formulated from 99% food grade mineral oil and 1% water); (3) Nutrient solution (1% potassium nitrate + 0.5% zinc sulfate + 1% calcium chloride + 0.1% boron + 0.2% copper sulfate + 0.5% ascorbic acid + 0.1% salicylic acid) and (4) Herbal oil (Herbal oil is a natural product obtained from hazelnut fruit membrane contains a high level of antioxidant). Bunches, placed in carton boxes, stored at 20°C temperature and 90±5% relative humidity for 16 days. Weight loss of bunches, firmness, respiration rate, ethylene production, colour, soluble solid content, pH, titratable acidity and sensory attributes (external appearance and taste-aroma of fruits and wilting and drying of calyces) of tomatoes were evaluated during storage. Tomato wax treatment was limited the weight loss and preserved firmness better than the others. Tomato wax, nutrient solution and herbal oil treatments were limited the respiration rate. Ethylene production of nutrient solution treated fruits showed the highest value followed by herbal oil, tomato wax and control group. The highest colour change was found in control group. The lowest soluble solid content and the highest level of acidity were found in fruits treated with tomato wax. Control, herbal oil and nutrient solution treatments were lost marketable quality after 8 days of storage. TW treatment gave the best result and provided to store bunch tomatoes at good quality for 12 days.